

## PATENT ABSTRACTS OF JAPAN

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(54) PIZZA CRUST

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a pizza crust having light, crisp and dry palatability according to the cooking method and condition such as baking, frying and steaming by compounding a specific amount of curdlan to wheat flour.

SOLUTION: The objective pizza crust is produced by compounding 100 pts.wt. of wheat flour with 0.2-4 pts.wt. of curdlan. A part of the wheat flour may be substituted with soybean flour, corn grits, rice flour, rye or barley flour. The curdlan to be added to the wheat flour is preferably dissolved in water as a preparatory step for the dough preparation process, however, the wheat flour may be mixed with curdlan in powdery state. There is no particular restriction on the kind of the wheat flour to be used as a raw material and the flour may be hard wheat flour, medium wheat flour or soft wheat flour.

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